Whirlpool®

HOW TO MAKE A HOME RUN.™

Use And Care GUIDE

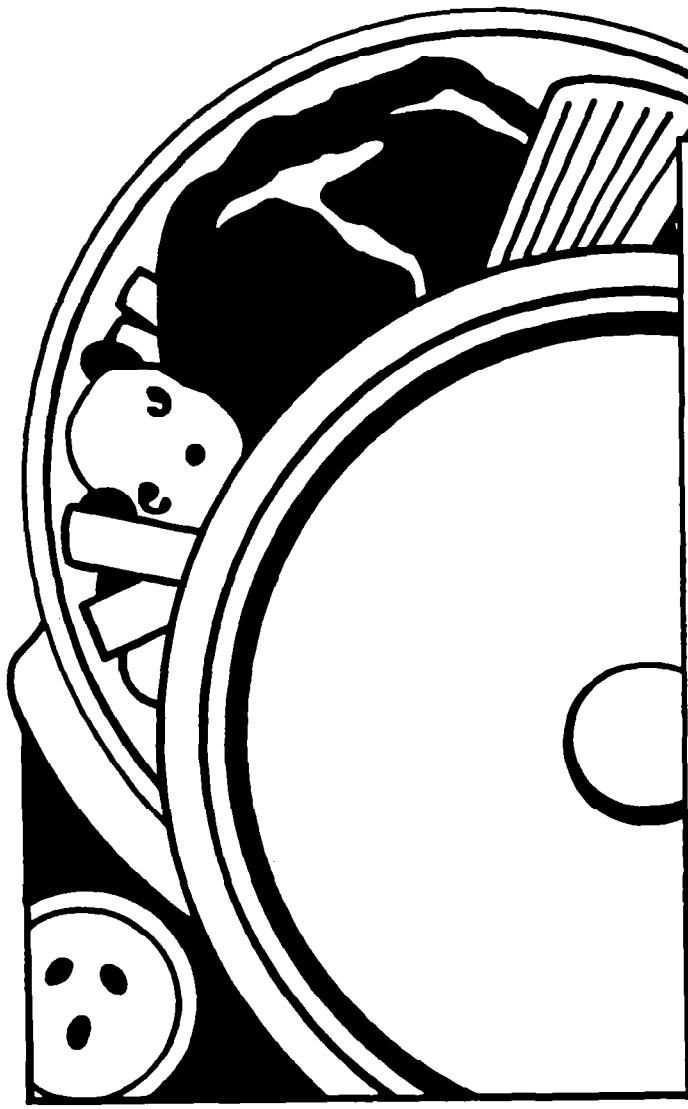


Table of Contents
(complete) 2
A Note to You 3
Range Safety 4
Getting to Know Your Range 7
Using Your Range 8
Using the Self-Cleaning Cycle 35
Caring for Your Range 43
Troubleshooting 48
Requesting Assistance or Service 50
Index 51
Warranty 52

1-800-253-1301
Call us with questions or comments.

SELF-CLEANING ELECTRIC RANGE

MODEL RF385PXD

PART NO. 3189077 Rev. A

4195

Table of Contents

A Note to You 3
Range Safety 4
Getting to Know Your Range 7
Using Your Range 8
- Using the surface units 8
- Positioning racks and pans 10
- For best air circulation 10
- Using aluminum foil for baking 11
- The electronic oven control 12
- Setting the clock 13
- Using the electronic Minute Timer 14
- Starting a function 15
- Canceling a function 15
- Audible signals 15
- Baking/roasting 16
- Adjusting the oven temperature control 17
- Broiling 18
- Broiling tips 20
- Energy saving tips 21
- Using the electronic MEALTIMER™ control 21
- The oven vent 32
- The storage drawer 33
- The anti-tip bracket 34
- Optional door panel pac 34

Using the Self-Cleaning Cycle 35
- Before you start 35
- Before setting the controls 36
- Setting the controls 36
- Special tips 42
- How the cycle works 42

Caring for Your Range 43
- Surface units and reflector bowls 43
- Lift-up cooktop 45
- Cleaning chart 45
- The oven light 47

Troubleshooting 48
Requesting Assistance or Service 50
Index 51
Warranty 52

A Note to You

Thank you for buying a Whirlpool® appliance.

Because your life is getting busier and more complicated, Whirlpool ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll-free 24 hours a day. 1-800-253-1301

Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠WARNING

This symbol alerts you to such dangers as fire, electrical shock, burns, and personal injury.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.

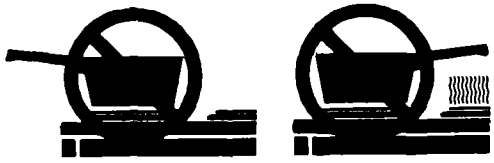
- WARNING: To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 34.
- CAUTION: Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.

- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.

- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners could result in a risk of electrical shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

continued on next page

RANGE SAFETY

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

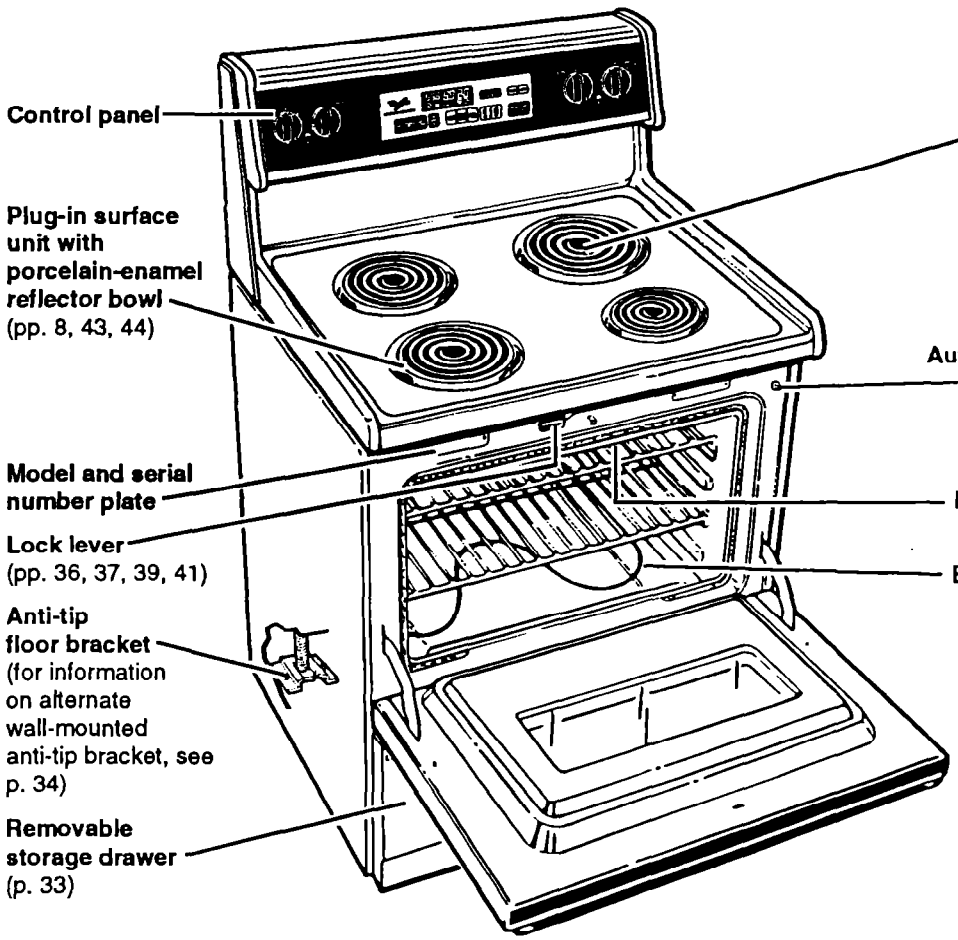
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

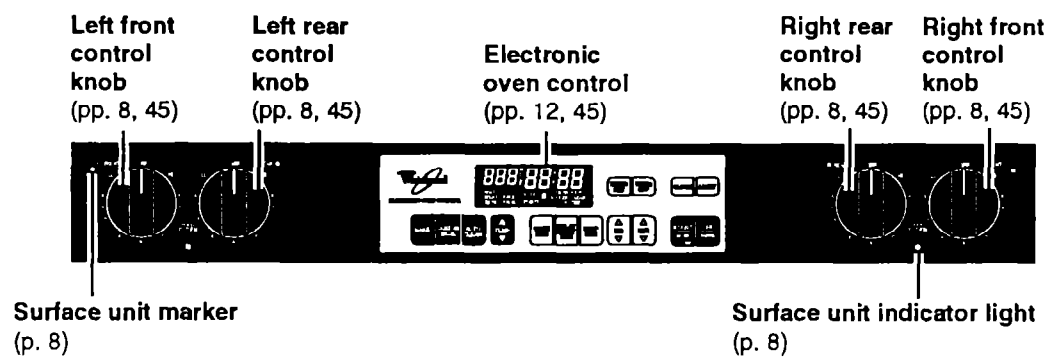
– SAVE THESE INSTRUCTIONS –

Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts or features quickly, page references are included.


Control panel
Plug-in surface unit with porcelain-enamel reflector bowl (pp. 8, 43, 44)
Model and serial number plate
Lock lever (pp. 36, 37, 39, 41)
Anti-tip floor bracket (for information on alternate wall-mounted anti-tip bracket, see p. 34)
Removable storage drawer (p. 33)
Oven vent (p. 32)
Automatic oven light switch (p. 47)
Broil element (p. 19)
Bake element (p. 17)

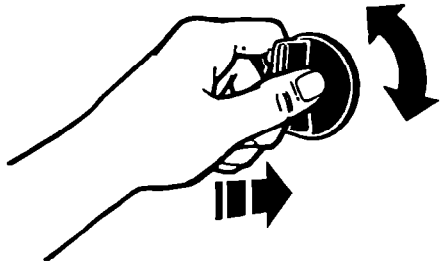
Control panel


Left front control knob (pp. 8, 45)
Left rear control knob (pp. 8, 45)
Electronic oven control (pp. 12, 45)
Right rear control knob (pp. 8, 45)
Right front control knob (pp. 8, 45)
Surface unit marker (p. 8)
Surface unit indicator light (p. 8)

Using Your Range

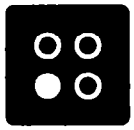
To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

Using the surface units



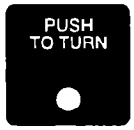
Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

Surface unit markers



The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Surface unit indicator lights



One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is on.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	•To start foods cooking. •To bring liquids to a boil.
6-8	•To hold a rapid boil. •To fry chicken or pancakes.
5	•For gravy, pudding, and icing. •To cook large amounts of vegetables.
2-4	•To keep food cooking after starting it on a higher setting.
LO	•To keep food warm until ready to serve.

⚠WARNING

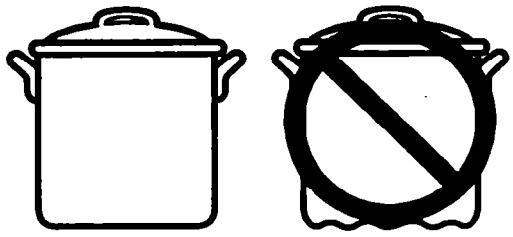
Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking.

A fire could start or someone could be burned if a surface unit is accidentally left ON.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.



- **NOTE: For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

  You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

  Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.

- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

NOTES:

- **If a surface unit** stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring, and surrounding areas. To prevent damage, use correct utensils, start cooking on HI, and turn control down to continue cooking.
- **Do not leave** an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Home canning information

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.

- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
  - **Prepare small batches** at a time.
  - **Do not use elements** for canning all day.
- **Refer** to your canner manual for specific instructions.

Optional canning kit

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool service company.

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

To change rack position, lift rack at front and pull out.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 20.

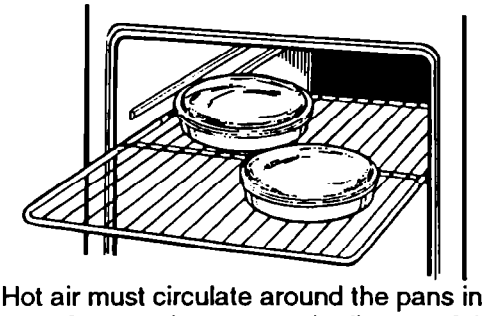
⚠WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.

Failure to follow the above precautions could result in personal injury.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.

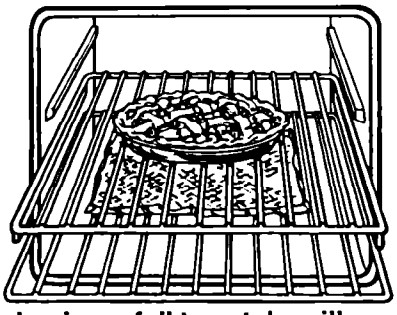
Use the following as a guide to determine where to place the pans:

One pan
Place in the center of the oven rack.

Two pans
Place in opposite corners of the oven rack.

Three or four pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Using aluminum foil for baking



Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

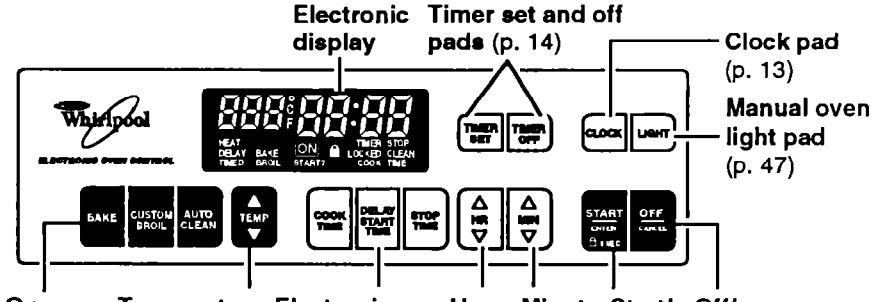
⚠WARNING

Fire Hazard

Do not allow foil to touch the heating elements.

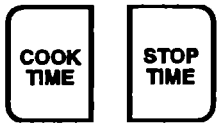
Failure to follow this precaution could result in fire or electrical shock hazard and damage to the elements.

The electronic oven control


Electronic display
Timer set and off pads (p. 14)
Clock pad (p. 13)
Manual oven light pad (p. 47)
Oven selector pads
Temperature pads
Electronic MEALTIMER™ control pads (p. 21)
Hour pads
Minute pads
Start/ enter pad (p. 15)
Off/ cancel pad (p. 15)

Display/clock

- **When you first plug in the range,** everything on the display will light up for 1-2 seconds, then a time of day and "PF" will appear on the temperature display. If, after you set the clock (page 13), "PF" again appears on the display, your electricity was off for a while. Reset the clock.
- **When you are not using the oven,** the control is an accurate clock.
- **When you are using the oven or Minute Timer,** the display will show times, temperture settings, and what command pads have been pressed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show minutes and seconds in the following sequence:
  - –**For settings from 1-59 minutes,** the display will count down each second.
  - –**For settings 1 hour or over,** the display will count down each minute.
- **When you are using Cook Time and/or Stop Time,** the display will show hours and minutes.



Command pads

The command pads tell the oven what to do and in what order. A few examples:

– **Clock** tells the oven you are going to set the clock.

– **Off/Cancel** tells the oven to turn off.

Each command pad (except Off/Cancel and Start/Enter) has its own Indicator Light. The Indicator Light comes on when you press the command pad.

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **Control lock** is only available when oven is not in use or control has not been set.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

To lock or deactivate the control panel:

Press and hold the Start/Enter pad for 5 seconds. A single tone will sound and "Loc" and 🔒 will appear on the temperature display. When the control is locked, "START?" will appear on the display and three tones will sound if you press any command pad.

To unlock the control panel:

Press and hold the Start/Enter pad for 5 seconds. A single tone will sound and "Loc" and 🔒 will disappear from the temperature display.

Setting the clock

NOTE: If you do not want the clock time displayed, press and hold the Clock pad for 5 seconds. To display the clock time again, press and hold the Clock pad for 5 seconds. You should not have to reset the time.

1. Press Clock pad.

PRESS

YOU SEE

2. Set time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS

YOU SEE

(example for 5:30)

3. Start clock.

PRESS

YOU SEE

Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 12 hours. The Minute Timer will display minutes and seconds for settings under one hour. You will hear four 2-second tones when the set time is up.

1. Press Timer Set pad.

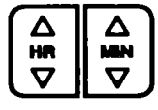
PRESS

YOU SEE

2. Set time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example for ten minutes)

3. Start Minute Timer.

The Minute Timer will begin counting down immediately after the timer is started.

PRESS

YOU SEE

(display counts down)

When the time is up:

You will hear four 2-second tones, then four 1-second reminder tones every minute until you press the Timer Off pad.

NOTE: To disable the reminder tones, press and hold the Timer Set pad for 5 seconds. To reactivate the tones, follow the same step.

YOU SEE

4. Turn off Minute Timer.

PRESS

YOU SEE

(time of day)

To cancel the Minute Timer:

Press Timer Off pad.

PRESS

YOU SEE

(time of day)

Starting a function

After programming a function, you must press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show on the display as a reminder.

Canceling a function

The Off/Cancel pad will cancel any function except for the Clock and Timer Set functions. When you press the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining.

Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off all signals except for the end-of-timer and error tones:

Press and hold the Stop Time pad for 5 seconds. A short tone will sound to tell you the signals have been changed.

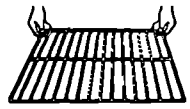
Repeat the above step to turn the signals back on.

To choose between high and low volume signals:

Press and hold the Delay Start Time pad for 5 seconds. A short tone will sound to tell you the signals have been changed. Either "HI" or "LO" will appear on the time display to show the volume you chose.

Baking/roasting

1. Position racks.
For more information, see "Positioning racks and pans" on page 10.



2. Choose baking/roasting setting.

PRESS

YOU SEE

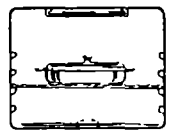
3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS

YOU SEE

(example for Bake at 375°F)

4. When roasting or cooking casseroles, put food in oven.
You do not have to preheat the oven when roasting or cooking casseroles.



5. Press the Start/Enter pad.
A preheat time will count down on the display. The oven control automatically sets preheat times depending on the oven temperature you select:

- **For 320°F and less,** the preheating time is 6 minutes.
- **For 325°F-375°F,** the preheating time is 8 minutes.
- **For above 380°F,** the preheating time is 10 minutes.

The oven is preheated when you hear a 1-second tone and "PrE" on the display changes to the set temperature.

NOTES:

- **You can change** the temperature setting any time after pressing the Start/Enter pad. However, you must press the Start/Enter pad again.
- **The display** will show "door" and a tone will sound once every 5 seconds if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.

PRESS

YOU SEE

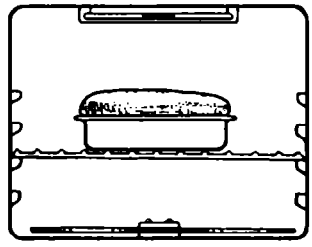
(example for temperature of 350°F)

(display shows set temperature after preheat)

6. When baking, put food in oven after oven is preheated.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



7. After cooking, turn off oven.

PRESS

YOU SEE

(time of day)

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold Bake pad for 5 seconds.

The display will show the current offset temperature, for example "0", if you have not previously adjusted the temperature.

PRESS

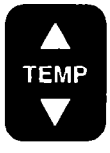
YOU SEE

(factory setting of "0")

2. Set new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS



YOU SEE

(example when making oven 10°F hotter)

continued on next page

3. Enter the adjustment.

PRESS

YOU SEE

(time of day)

To display temperatures in °C instead of °F:

Press and hold the Custom Broil pad for 5 seconds. A short tone will sound and the temperatures displayed will be converted. To switch back to °F, repeat the instructions above.

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by the amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more done	+10
Moderately more done	+20
Much more done	+30
A little less done	-10
Moderately less done	-20
Much less done	-30

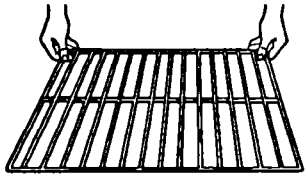
Broiling

NOTES:

- **Preheating** is not necessary when broiling.
- **Leave** the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

1. Position rack.

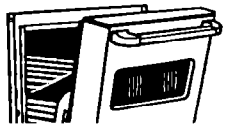
See "Broiling rack position chart" on page 20.



2. Put food on broiler pan and place in center of oven rack.

3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



4. Press Custom Broil pad.

PRESS

YOU SEE

5. Start oven.

NOTE: You can change the temperature setting any time after pressing the Start/Enter pad. To change the setting, see "To custom broil at a lower temperature" below. After changing the setting, you must press the Start/Enter pad again.

PRESS

YOU SEE

6. When broiling is done, turn off oven.

PRESS

YOU SEE

(time of day)

To custom broil at a lower temperature:

- **If food is cooking too fast,** press the Custom Broil pad and press the ▼ Temp pad until "325°F" shows on the small display. Press the Start/Enter pad.

PRESS

YOU SEE

(example shows Broil at 325°F)

- **If you want food to broil slower from the start,** press the Custom Broil pad and press the ▼ Temp pad so a temperature between 170°F and 325°F (77°C and 163°C) shows on the small display. Press the Start/Enter pad.

Lower temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

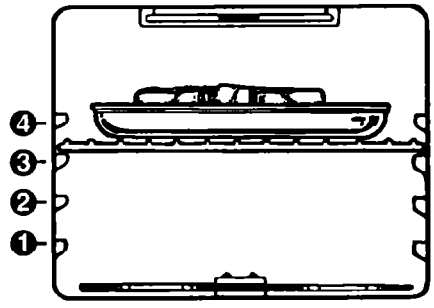
PRESS

YOU SEE

(example shows Broil at 400°F)

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, ½" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

⚠WARNING

Fire Hazard

- Place food about 3" or more from the broil element.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Failure to follow the above could result in fire, burns, or other personal injury.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.

Using the electronic MEALTIMER™ control

The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

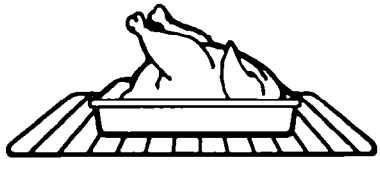
This section discusses two methods for starting baking/roasting now and stopping automatically later, and three methods for starting and stopping baking/roasting automatically. Read this section carefully to choose which method(s) is best for you.

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 13.)

To start baking/roasting now and stop automatically:

Method 1–Using Cook Time:

1. **Prepare oven.**
   Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 10.



2. Choose Bake setting.

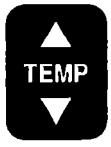
PRESS

YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS



YOU SEE

(example shows Bake at 375°F)

4. Press Cook Time pad.

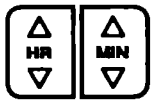
PRESS

YOU SEE

5. Set cook time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example shows 30-minute baking/roasting time)

6. Start oven.

PRESS

YOU SEE

(display counts down cook time)

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 6.
- **The display** will show "door" and a tone will sound once every 5 seconds if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.
- **The display** will count down the baking/roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour).

7. When baking/roasting is done:
The oven will turn off automatically and beep four times. You will also hear four 1-second tones every minute until you press the Off/Cancel pad.

NOTE: To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones, repeat this step.

YOU SEE

8. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

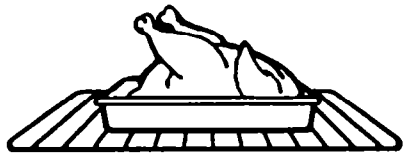
PRESS

YOU SEE

(time of day)

Method 2–Using Stop Time:

1. Prepare oven.
Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 10.



2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS

YOU SEE

(example shows Bake at 375°F)

4. Press Stop Time pad.

PRESS

YOU SEE

5. Set stop time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired stop time of 2 o'clock. This provides a 2-hour cook time (the difference between the time of day and the stop time).

PRESS

YOU SEE

(example shows 2 o'clock stop time)

6. Start oven.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 6.
- **The display** will show "door" and a tone will sound once every 5 seconds if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.
- **The display** will count down the baking/roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour).

PRESS

YOU SEE

7. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second tones every minute until you press the Off/Cancel pad.

NOTE: To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones, repeat this step.

YOU SEE

8. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

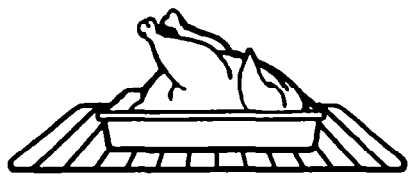
YOU SEE

(time of day)

To delay start and stop automatically:

Method 1–Using Cook Time and Delay Start Time:

1. Prepare oven.
Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 10.



---

2. Choose Bake setting.

PRESS

YOU SEE

---

3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raisethe temperature or ▼ to lower the temperature in 5°F amounts. Use these padsuntil the desired temperature shows on the small display.

PRESS

YOU SEE

(example shows Bake at 375°F)

---

4. Press Cook Time pad.

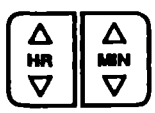
PRESS

YOU SEE

---

5. Set cook time.
Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example shows 30-minute baking/roasting time)

---

6. Press Delay Start Time pad.

PRESS

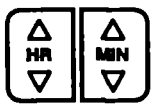
YOU SEE

7. Set start time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired start time of 2 o'clock. The oven will automatically shut off at 2:30 (the set start time plus the set cook time).

PRESS



YOU SEE

(example shows 2 o'clock start time)

8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 8.
- **The display** will show "door" and a tone will sound once every 5 seconds if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.

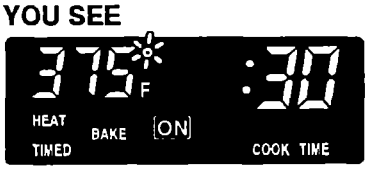
PRESS

YOU SEE

9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour).

YOU SEE



(display counts down cook time)

10. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second tones every minute until you press the Off/Cancel pad.

NOTE: To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones, repeat this step.

YOU SEE

11. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

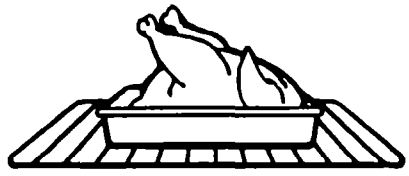
YOU SEE

(time of day)

Method 2–Using Delay Start Time and Stop Time:

1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 10.



---

2. Choose Bake setting.

PRESS

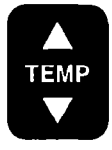
YOU SEE

---

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS



YOU SEE

(example shows Bake at 375°F)

---

4. Press Delay Start Time pad.

PRESS

YOU SEE

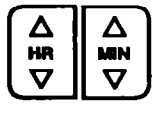
---

5. Set start time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired start time of 2 o'clock.

PRESS



YOU SEE

(example shows 2 o'clock start time)

---

6. Press Stop Time pad.

PRESS

YOU SEE

7. Set stop time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired stop time of 2:30. This provides a 30-minute cook time (the difference between the start and stop times).

NOTE: If you do not set a stop time, the colon will flash on the display and STOP and COOK will flash alternately to remind you to program a stop time or a cook time. (See page 25 for instructions on how to set delay start and stop automatically using Cook Time and Delay Start Time.)

PRESS

YOU SEE

(example shows 2:30 stop time)

8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 8.
- **The display** will show "door" and a tone will sound once every 5 seconds if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.

PRESS

YOU SEE

9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour).

YOU SEE

(display counts down cook time)

10. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second tones every minute until you press the Off/Cancel pad.

NOTE: To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones, repeat this step.

YOU SEE

11. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

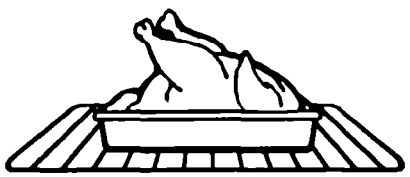
YOU SEE

(time of day)

Method 3–Using Cook Time and Stop Time:

1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 10.



2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS

YOU SEE

(example shows Bake at 375°F)

4. Press Cook Time pad.

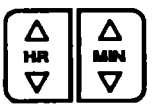
PRESS

YOU SEE

5. Set cook time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example shows 30-minute baking/roasting time)

6. Press Stop Time pad.

PRESS

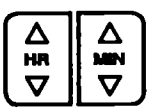
YOU SEE

7. Set stop time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired stop time of 2:30. The oven will automatically start cooking at 2:00 (the set stop time minus the set cook time).

PRESS



YOU SEE

(example shows 2:30 stop time)

8. Complete entry.

PRESS

YOU SEE

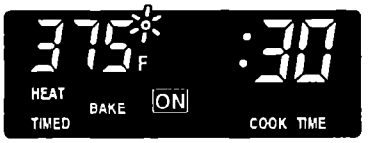
NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 8.
- **The display** will show "door" and a tone will sound once every 5 seconds if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.

9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/ roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour).

YOU SEE



(display counts down cook time)

10. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second tones every minute until you press the Off/Cancel pad.

NOTE: To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones, repeat this step.

YOU SEE

11. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

YOU SEE

(time of day)

⚠WARNING

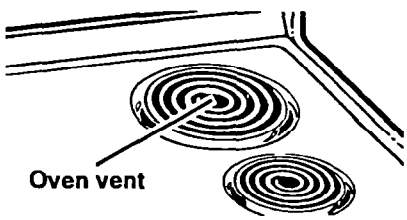
To avoid sickness and food waste when using the MEALTIMER™ control:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

Failure to follow the above could result in sickness.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vent



Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vent can melt.

⚠WARNING

Fire Hazard

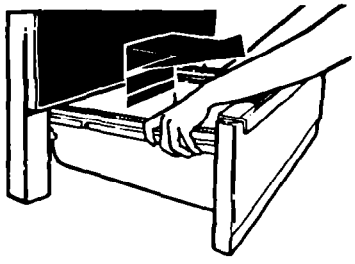
- If you leave a utensil on the right rear surface unit, use pot holders when moving it.
- Keep flammable materials away from oven vent.

Failure to follow the above could result in fire or burns.

The storage drawer

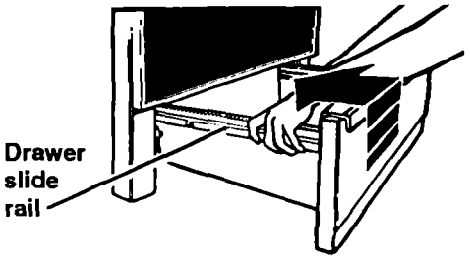
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip floor bracket (if you have one). **Use care when handling the drawer.**

Removing the storage drawer:



1. **Empty** drawer of any pots and pans before removing drawer. **Pull** drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:



1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.

⚠WARNING

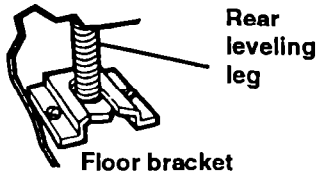
Personal Injury Hazard

- To reduce risk of range tipping over, secure range with a properly installed anti-tip bracket supplied with range or an optional floor-mounted anti-tip bracket kit.
- If range is moved for cleaning or service, check that anti-tip bracket is engaged before using range.

Failure to follow the above precautions could result in personal injury.

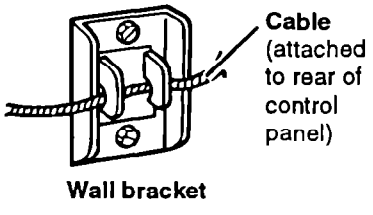
To verify the anti-tip bracket is engaged (if you have a floor bracket):

- **Remove** the storage drawer. (See page 33.)



- **Look** to see if the anti-tip bracket is attached to floor with screws.
- **Make sure** one rear leveling leg is positioned under the anti-tip bracket.
- **See** Installation Instructions for further details.

To verify the anti-tip bracket is engaged (if you have a wall bracket):



- **Look** to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- **Make sure** the cable on the back of the range is secured by the two hooks on the bracket.
- **Cable** must be unhooked from wall bracket to move range for cleaning or service. Reconnect cable before using range.
- **See** Installation Instructions for further details.

Optional door panel pac

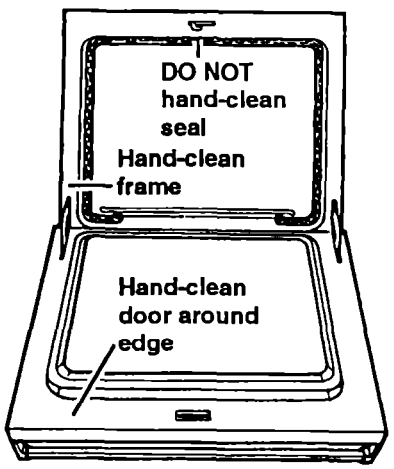
If you would like to change the color of your oven door glass to white or almond, you can order one of these kits from your Whirlpool Dealer. The kits include easy installation instructions.

- White (Kit No. 814324)
- Almond (Kit No. 814325)

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use electronic control. Please review the instructions in this section to keep your oven spotless.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

  NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.
- **Remove the broiler pan grid and any pots and pans** being stored in the oven.

  NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 46.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠WARNING

Burn Hazard

- Do not touch the oven during the Self-Cleaning cycle.
- Do not use commercial oven cleaners in your oven.

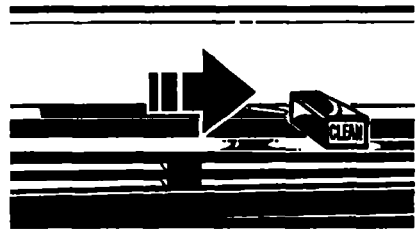
Failure to follow the above could result in burns or hazardous fumes.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

Before setting the controls

- **Make sure clock is set to correct time of day. (See "Setting the clock" on page 13.)**



- **Move Lock Lever all the way to the right – the Clean position.**

Setting the controls

To start cleaning immediately:

1. Press Auto Clean pad.

A 3½-hour Self-Cleaning cycle will be set automatically.

PRESS

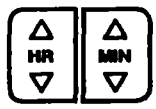
YOU SEE

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour and Minute pads to set the desired cleaning time. Press the "up" (▲) or "down" (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS



YOU SEE

(example for 4½-hour cycle)

3. Start oven.

NOTE: The display will show "door" and a tone will sound once every 5 seconds if the door is not latched (Lock Lever set at the clean position).

PRESS

YOU SEE

4. After Self-Cleaning cycle starts:

LOCKED lights up on the display when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when LOCKED is on.

YOU SEE

5. After Self-Cleaning cycle ends:

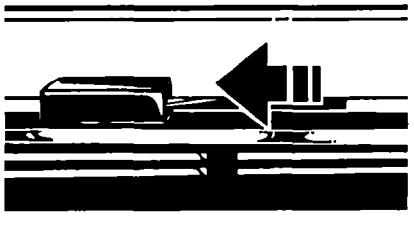
YOU SEE

(example for 5:30 stop time)

6. When oven reaches normal baking/roasting temperatures:

LOCKED goes off. Move the Lock Lever back to the left. **DO NOT FORCE IT.** **Wait** until it moves easily.

YOU SEE



USING THE SELF-CLEANING CYCLE

To delay start using stop time:

1. Press Auto Clean pad.
A 3½-hour Self-Cleaning cycle will be set automatically.

PRESS

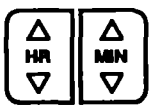
YOU SEE

---

2. Set cleaning time (optional).
If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour and Minute pads to set the desired cleaning time. Press the "up" (▲) or "down" (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS



YOU SEE

(example for 4½-hour cycle)

---

3. Press Stop Time pad.

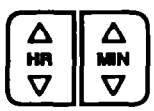
PRESS

YOU SEE

---

4. Set stop time.
Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display. The oven will automatically compute the delay start time by subtracting the set cleaning time from the set stop time.

PRESS



YOU SEE

(example for 5:30 stop time)

---

5. Complete entry.

PRESS

YOU SEE

6. After Self-Cleaning cycle starts:
LOCKED lights up on the display when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when LOCKED is on.

YOU SEE

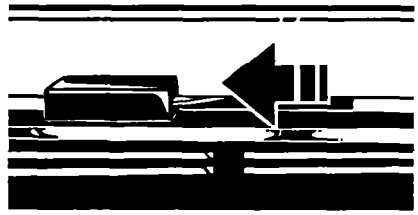
7. After Self-Cleaning cycle ends:

YOU SEE

(example for 5:30 stop time)

8. When oven reaches normal baking/roasting temperatures:
LOCKED goes off. **Move** the Lock Lever back to the left. **DO NOT FORCE IT. Wait** until it moves easily.

YOU SEE



To delay start using delay start time:

1. Press Auto Clean pad.

A 3½-hour Self-Cleaning cycle will be set automatically.

PRESS

YOU SEE

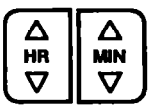
---

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour and Minute pads to set the desired cleaning time. Press the "up" (▲) or "down" (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS



YOU SEE

(example for 4½-hour cycle)

---

3. Press Delay Start Time pad.

PRESS

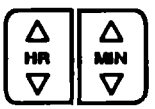
YOU SEE

---

4. Set start time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display. The oven will automatically compute the stop time by adding the set cleaning time to the set start time.

PRESS



YOU SEE

(example for 2:30 start time)

---

5. Complete entry.

PRESS

YOU SEE

6. After Self-Cleaning cycle starts:

LOCKED lights up on the display when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when LOCKED is on.

YOU SEE

7. After Self-Cleaning cycle ends:

NOTE: The stop time will be the start time plus the cleaning time.

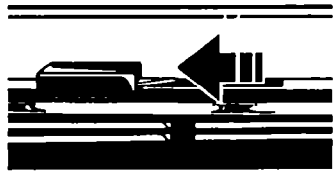
YOU SEE

(example for 7:00 stop time)

8. When oven reaches normal baking/roasting temperatures:

LOCKED goes off. **Move** the Lock Lever back to the left. **DO NOT FORCE IT.** **Wait** until it moves easily.

YOU SEE



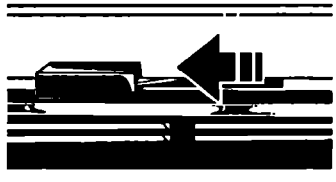
To stop the self-cleaning cycle at any time:

If the oven temperature is too high for baking/roasting when you press the Off/ Cancel pad, "cln", TIMED, ON, "cool", LOCKED, and TIME will appear on the display until the oven cools.

When LOCKED goes off, **move** the Lock Lever back to the left. **DO NOT FORCE IT.** **Wait** until it moves easily.

PRESS

YOU SEE



Special tips

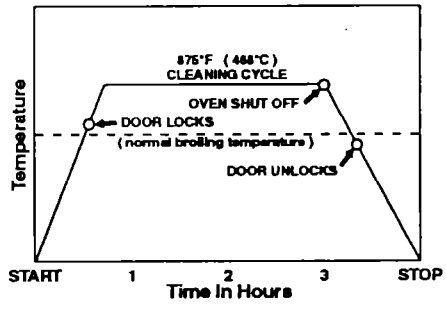
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 35.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See "Setting the controls" on page 36.)

The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops ½ hour before the 3½-hour setting is up.



Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠WARNING

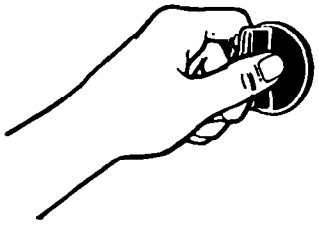
Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning.

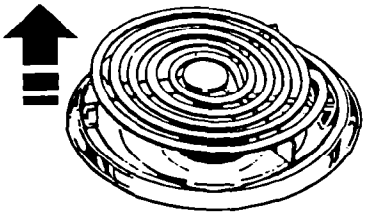
Failure to do so could result in electrical shock or burns.

Surface units and reflector bowls

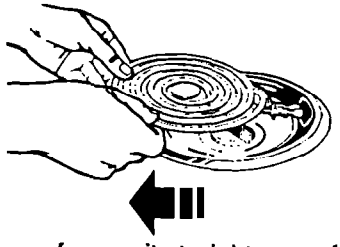
Removing



1. **Make sure** all surface units are off and cool before removing surface units and reflector bowls.



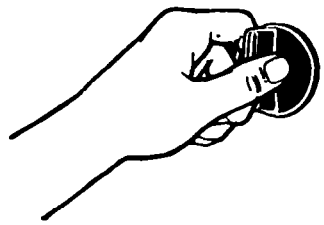
2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the element hold-down clip and the reflector bowl.



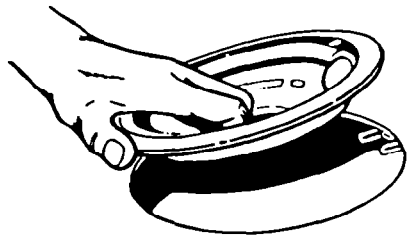
3. **Pull** the surface unit straight away from the receptacle.

4. **Lift out** the reflector bowl. **See** "Cleaning chart" on page 46 for cleaning instructions.

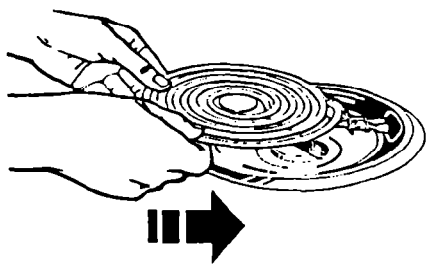
Replacing



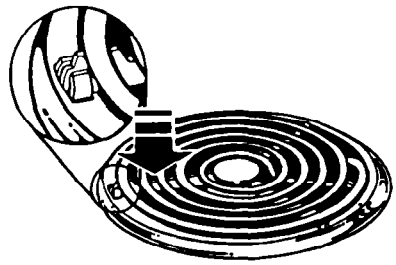
1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



2. **Line up** openings in the reflector bowl with the surface unit receptacle and the element hold-down clip.



3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.

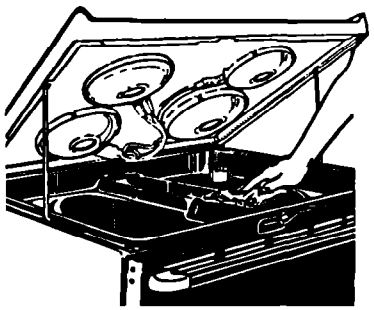


4. **When terminal is pushed into the receptacle as far as it will go, push down** the edge of the surface unit opposite the receptacle. The element hold-down clip will keep the surface unit from moving around.

NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

Lift-up cooktop



1. **Lift** front of cooktop at both front corners until the support rods lock into place.
2. **Wipe** with warm, soapy water. **Use** a soapy steel-wool pad on heavily soiled areas.
3. **To lower the cooktop, lift** cooktop from both sides while pressing the support rods back to unlock them. **Lower** the cooktop into place.

⚠WARNING

Personal Injury Hazard

Be sure both support rods are fully extended and in the locked position.

Failure to do so could result in personal injury from the cooktop accidentally falling.

NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • **Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.** • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 12.)

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.** **NOTE:** Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.
Surface units	No cleaning required	• Spatters or spills will burn off. • **Do not immerse in water.**
Porcelain-enamel reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wipe off excess spills. • Wash, rinse, and dry thoroughly. **OR** • Place upside down on oven racks in oven during the Self-Cleaning cycle.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • **Do not clean in Self-Cleaning cycle.** (See note on page 35.)
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 35-42.

The oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, press the Oven Light Pad [LIGHT] on the control panel.

⚠WARNING

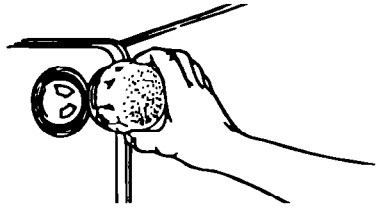
Electrical Shock Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because the bulb cover is made of glass, be careful not to drop it.

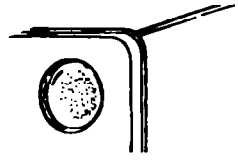
Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.



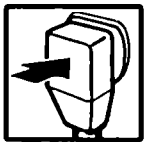
4. **Replace** the bulb cover by screwing it in clockwise. **Plug in** appliance or **reconnect** at the main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

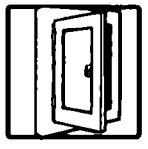
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 50.

If nothing operates, check the following:



Is the range plugged into a live outlet with the proper voltage? (See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating. • You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the control.
The surface units will not operate	• You have blown a household fuse or tripped a circuit breaker. • The surface units are not plugged in all the way. (See "Replacing" on page 44.) • You have not set the control knobs correctly. Push control knobs in before turning to a setting.
Control knob(s) will not turn	• You are not pushing in before turning.
The Self-Cleaning cycle will not operate	• You did not press the Start/Enter pad. • The Lock Lever is not in the Clean position – all the way to the right. • You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the control.
Cooking results are not what you expected	• The range is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 17 to adjust oven temperature.

PROBLEM	CAUSE
Cooking results are not what you expected (continued)	• You did not preheat the oven before baking (if called for in recipe). • The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • The cooking utensil is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.
The display is showing "PF"	• There has been a power failure. Reset the clock. (See page 13.)
"F" followed by a number shows on the display	• The electronic control or temperature sensor has failed. Call for service. (See Step 2 on page 50.)

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 50.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 48-49. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

- **APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)
- **WASHING MACHINES & DRYERS, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

***When asking for help or service:**

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

Index

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

TOPIC	PAGE
ANTI-TIP BRACKET	34
ASSISTANCE	50
BAKING	
Aluminum foil	11
Pans	10
Racks	10
Setting cycle	16
BROILING	
Broil stop position	19
Broiling rack position chart	20
Grid	20
Pan	18, 20
Setting cycle	19
Tips	20
CANNING KIT	9
CLEANING	
Broiler pan and grid	46
Control knobs	45
Control panel	45
Exterior surfaces	46
Oven cavity	46
Oven door glass	46
Oven racks	46
Reflector bowls	46
Surface units	46
Under the cooktop	45
CONTROL PANEL	
Canceling	15
Clock	13
Command pads	12
Display	12
Minute Timer	14
Signals	15
Starting	15
COOKTOP	
Cleaning	43, 46
Using	8-9
COOKWARE	
Canning	9
Tips	8
ENERGY SAVING TIPS	21
FEATURES	7
LIFT-UP COOKTOP	45
LIGHT	47
LOCK LEVER	36, 37, 39, 41
MEALTIMER™ CONTROL	21
Canceling	23, 24, 26, 29, 31
Cook time	22, 25, 30
Delay start time	25, 27
Stop time	23, 27, 30
MODEL AND SERIAL NUMBER	3
OPTIONAL DOOR PANEL PAC	34
OVEN TEMPERATURE	
Adjusting	17
Setting	16, 19, 22, 23, 25, 27, 30
OVEN VENT	32
PANS	8-9
PARTS	7
RACKS	10
ROASTING	
Pans	10
Racks	10
Setting cycle	16
SAFETY	4-6
SELF-CLEANING	
Delay cleaning with delay start time	40
Delay cleaning with stop time	38
How cycle works	42
Preparing oven	35
Setting controls	36
Starting immediately	36
Stopping cycle	41
Tips	42
SERVICE	50
STORAGE DRAWER	
Removing	33
Replacing	33
SURFACE UNITS	
Coil elements	8, 43, 44
Control knobs	8, 45
Control setting guide	8
Reflector bowls	43, 44
Surface unit indicator lights	8
Surface unit markers	8
TROUBLESHOOTING	48
WARRANTY	52

WHIRLPOOL®
Electric Range
Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your range.
2. Instruct you how to use your range.
3. Replace house fuses or correct house wiring.
4. Replace owner-accessible light bulbs.

B. Repairs when your range is used in other than normal, single-family household use.

C. Pickup and delivery. Your range is designed to be repaired in the home.

D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

2/95

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

Printed on recycled paper –
10% post-consumer waste
50% recovered materials

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